



le Potazzine

MONTALCINO

SANGIOVESE IGT

2021

GRAPES USED: 100% Sangiovese

TRAINING SYSTEM: cordon spur-pruned

PLANT DENSITY: 5952 vines / ha.

YIELD PER HECTARE: 55/ 60 quintals

WEATHER CONDITIONS: the beginning of the year was marked by a rainy and mild winter, who led to an early-budding. Then, an unexpected drop in temperatures around mid-April has resulted in a couple of freezing nights: despite that, the frost didn't affect our vines thanks to the constant breeze typical of our altitudes, which keep the vines dry and a gentler temperature. The summer that followed was very dry, but some proper showers at the right time and perfect climatic conditions during the month of September allowed the grapes to reach an excellent phenolic ripeness.

VINIFICATION AND AGING: in 2021 spontaneous fermentation was very long, being protracted for 50 days in stainless steel, thanks only to our indigenous yeasts and without temperature control. Subsequently the wine was aged for 8 months in stainless steel tanks and for a further 4 months in the bottle, before being placed on the market.

ALCOHOL CONTENT: 13.50%

TASTING NOTES: The grape variety is very easy to detect starting from the nose, which is really classic for Sangiovese: red cherry, plum, spices and Mediterranean scrub. This 2021 edition features a dense as gentle tannic structure, which alongside acidity, does not sacrifice, but rather support, the drinkability.

AVAILABLE FORMATS: 0,75l.



TENUTA LE POTAZZINE

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